

Product Description & Specification – Hotfill – Mango Fruit Drinks

Process Category	Pasteurized & Hotfill
Product ID	-
Product Name	Mango Fruit Drinks

SN	Criteria	Details
01	Process Name	The product is processed by pasteurization heat treatment as well as selected holding time, in an appropriate manner & then packed by Hot-filling system before sealed in a composite package.
02	Definition	Hot-fill is a process by which liquid product is filled on hot condition 72 – 76C or 82 – 86C & sealed immediately; which is followed by bottle tilting as well as followed by cooling tunnel.
03	Product Name	Mango Fruit Drinks
04	Ingredients	Mango Pulp, Refined Sugar, CMC, Citric Acid, Ascorbic Acid, Beta –carotene, permitted natural identical color, permitted artificial mango flavor.
05	Important Product Characteristics	Fruit juices are liquid, non-alcoholic with certain degree of clarity and viscosity with sugar content and absence of additional CO2. Sweet in taste, slightly acidic, yellowish liquid product.
06	Preservation Method	Pasteurized treated, Hotfilled and aseptic packaging
07	Packaging – Primary	PET bottle with HDPE closure
08	Packaging – Secondary	Body Label, LDPE wrapping
09	Packaging – Tertiary	Corrugated carton [03 layer or 05 layer]
10	Where it will be sold	All over the country
11	How it is to be used	Can be consumed directly
12	Storage Condition	Store in cool and dry condition and keep away from direct sunlight also store under covered area at ambient temperature.
13	Distribution Method	In covered van or covered by tarpaulin
14	Who will Consume	People of all ages [not applicable for infant or below 02 years]
15	Applicable Statutory Regulation	The product shall also comply in all other aspects with the requirements of the legislations enforced in the country
16	Microbiological Stability	Provided by good sanitation practices. After pasteurization the microbial load is within the standard



17	Shelf Life	09 - 12 months in original unopened package, from the date of manufacture
18	Traceability	Through Batch No. and back up to Raw Material
19	Labelling Instruction	Name and address of manufacturer, Batch No., MFG, EXP, MRP.
20	Pack Size	200ml, 250ml, 500ml, 1000ml or as per company standard
21	Product Specification	See on Table 01, Table 02, Table 03

Table 01 – Specification – Hotfill – Mango Fruit Drinks – Physical Properties

SN	Characteristics	Requirements	Remarks
01	Appearance	Yellowish liquid product with a certain degree of clarity and viscosity. Free from foreign materials.	
02	Color	Yellowish liquid product with a certain degree of clarity	
03	Flavor	Characteristic mango drinks flavor	
04	Taste	Sweet in taste, slightly acidic	

Table 02 – Specification – Hotfill – Mango Fruit Drinks – Chemical or Other Testing Properties

SN	Characteristics	Requirements	Remarks
01	Fruit Content of the products shall be not less than 10% by mass of the product	10	As per country std.
02	Total soluble solids, percent by mass, Max.	16	As per country std.
03	Acidity (as anhydrous citric acid) percent by mass, Max	1.0	As per country std.
04	Total Solids, percent by mass, Min	-	11 – 13
05	Viscosity, Cp	-	50 - 95
06	Sulfur dioxide content, mg/kg, Max	50	As per country std.
07	Benzoic acid content, mg/kg, Max	120	As per country std.
08	Sorbic acid content, mg/kg, Max	300	As per country std.
09	Arsenic (As), mg/kg, Max	0.1	As per country std.
10	Lead (Pb), mg/kg, Max	0.5	As per country std.
11	Cadmium (as Cd), mg/kg, Max	1.0	As per country std.
12	Tin (Sn), mg/kg, Max	40	As per country std.

Table 03 – Specification – Hotfill – Mango Fruit Drinks – Microbiological Properties

SN	Characteristics	Requirements	Remarks
01	Total plate count [cfu/ml], Max	<50	As per country std.
02	Total Coliform count [cfu/ml], Max	Absent	As per country std.
03	Yeast and Mold Count [cfu/ml]	Absent	As per country std.